



Castello Pomino Pomino Vinsanto 2011

Climatic trend

The 2011 season in Pomino was perfect for developing the perfect combination of aromas, freshness and sugar ripeness. Due to a mild winter, the vines sprouted slightly earlier than in 2010, then followed a typical growth cycle. Between the end of May and mid-August, average temperatures were normal and rainfall, while not abundant, was evenly distributed. The rise in temperatures in mid-August brought the growth cycle of the vines forward, and allowed for the accumulation of a tremendous amount of aromas, sugars and polyphenols in the grapes.

Territory characteristics

Origin

Castello Pomino, Pomino, Rufina

Wine Variety

Trebbiano, Malvasia Bianca Toscana and San Colombano

Alcoholic Grade

14,5%

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Small wooden containers - 7 years in wood

Technical notes

Available formats

37.5 cl

Organoleptic Notes

Amber-yellow in colour with golden reflections, Pomino Vinsanto 2011 is a wine with a very intense array of aromas. Hints of nuts and dried fruits, such as walnut, hazelnut, almond, apricot, raisin and fig, are the first to appear. These make way for a crescendo of sensations, starting with notes of sweet honey and vanilla and veering towards roasted coffee and gingerbread. On the palate, its freshness and sweet taste balance out beautifully. The finish is very long and warm.

match

This meditation wine goes perfectly with various desserts, from dry pastries to soft creams and puddings. It is also ideal for savoury pairings, such as foie gras, mature cheeses or flavourful marbled cheeses. We recommend serving it in large glasses.